

C L A I M S

1. A film-shaped sweet composition, which comprises sucralose and one or more polysaccharides selected from the group consisting of homo- and hetero-polysaccharides.

2. The film-shaped sweet composition of claim 1, wherein said homopolysaccharides are those which are composed of repeating units of maltotriose.

3. The film-shaped sweet composition of claim 2, wherein said homopolysaccharides composed of repeating units of maltotriose are pullulan or elsinan.

4. The film-shaped sweet composition of claim 1, 2 or 3, which comprises 0.5 to 1,000 parts by weight of said one or more polysaccharides selected from the group consisting of homo- and hetero-polysaccharides to one part by weight of said sucralose.

5. The film-shaped sweet composition of any one of claims 1 to 4, which comprises, as polysaccharides, a combination of pullulan and one or more members selected from the group consisting of carrageenan, locust bean gum, and xanthan gum.

6. The film-shaped sweet composition of any one of claims 1 to 5, which further contains one or more ingredients selected from the group consisting of release agents, humectants, emulsifiers, flavors, colors, seasonings, preservatives, excipients, fillers, stabilizers, dispersants for polysaccharides, vitamins, natural or synthetic sweeteners with high sweetness other than sucralose, non-reducing

saccharides, sugar alcohols, cyclodextrins, and cyclic tetrasaccharide having the structure of cyclo{→6)-α-D-glucopyranosyl-(1→3)-α-D-glucopyranosyl-(1→6)-α-D-glucopyranosyl-(1→3)-α-D-glucopyranosyl-(1→}.

5 7. The film-shaped sweet composition of any one of claims 1 to 6, which dissolves in one liter of 20°C water within 100 seconds when 0.1 g of which is soaked therein and then macroscopically observed while allowing to stand.

10 8. The film-shaped sweet composition of any one of claims 1 to 7, which has a tensile strength of at least 450 gf when determined according to the method in "JIS Z 1707:1997" of Japanese Industrial Standards under the conditions of a temperature of 20°C, relative humidity of 50%, tensile speed of 50 mm/min, and using a test sample 15 mm
15 wide.

 9. The film-shaped sweet composition of claim 6, wherein said sweetener with high sweetness is one or more members selected from the group consisting of acesulfam K, aspartame, alitame, cyclamate, neohesperidine dihydrochalcone, rebaudioside, stevioside, glycosyl stevioside, erythritol, xylitol, glycyrrhizin, licorice extract, stevia extract, enzyme-treated stevia, *tenryocha* extract, monellin (an extract of *Discorephylum cumminsii*), *Momordica grosvenori* extract, thaumatin, saccharin, and sodium saccharin.

25 10. The film-shaped sweet composition of claim 6, wherein said flavor is one or more members selected from the group consisting of those of an almond, Irish, apple, orange, lemon, kiwifruit (*Actinidia chinensis*), strawberry, cherry,

5

banana, papaya, mango, pineapple, passionfruit, peach, plum,
pumpkin, blueberry, raspberry, hazel nut, macadamia nut,
chestnut, mint, lavender, rose, citronella, wood sandal,
patchouli (*Pogostemon patchouli*), geranium, anise seed,
jasmine, oakmoss (*Evernia prunastri*), cedar wood, lime,
vanilla, Chai tea, chocolate, tiramisu, honey, caramel,
pumpkin pie, guava, guarana, mugwort, coriander, coffee,
cocoa, black tea, green tea, coconut, cinnamon, and ginger.